

Boneless Pork Chops dinner



4 Boneless Pork Chops
1 lb Green Beans
1 lb Russett Potatoes (or 2-3 potatoes)
Olive Oil
Butter
Shredded cheese (Mozzarella or Mild Cheddar)
Salt & Pepper

Bring 4 boneless pork chops to room temperature. Rub with Olive Oil and season with Borsari or with salt and pepper.

Grill: On medium high for 5-6 minutes per side. Let chops rest for 5 minutes, covered before serving.

Stove top: Pan sear on medium high for 4-5 minutes per side. Reduce heat to medium low. Let chops simmer for 5 minutes, covered before serving.

Sauté 1 lb of green beans with a tablespoon of Olive Oil and season with salt. Add your favorite topping, like sliced almonds or Parmesan cheese. Serve over a bed of **mashed potatoes**. The easiest way to make them is to cut two potatoes in cubes and boil them for 10-12 minutes with a pinch of salt. Drain water and using a mixer, mash the potatoes with butter, your favorite cheese and salt & pepper. If you prefer, our Simply Whipped Mashed potatoes are delicious and ready to go!